

CULT Food Science announces AI partnership for taste optimisation in cultivated foods

16 June 2023 | News

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CULT Food Science Corp. announced a partnership with Alchemie Bio to utilise a flavour optimisation platform to accelerate the development of cellular agriculture products for the Company and its portfolio companies.

Alchemie Bio's proprietary approach utilises artificial intelligence and machine learning to revolutionise how cultured product companies optimise for flavour and nutrition. Experience targets are determined early in development which significantly reduces R&D time and costs while machine learning is utilised to design the best taste experiences and determine how those tastes should be implemented in development. The outcome is products that consumers love to eat which is vital in ensuring the adoption of cultivated meats, dairies and other cell-cultivated foods.

"When it comes to food, taste and cost are king. Regardless of how sustainable a product may be, something that tastes amazing is key for cultivated foods to be adopted. The production process is multistage, and continuous improvement is a pivotal part of high-quality manufacturing and that's why we're a big supporter of what Alchemie Bio is doing" said Lejgy Gafour, CEO of CULT.

"Flavoring is an afterthought for most cultivated companies right now because of the limitations of today's flavouring approaches. Alchemie Bio is pioneering a unique approach to flavouring that reduces R&D costs instead of increasing them. We're excited to be building out our platform in partnership with CULT." said Vanessa Small, CEO at Alchemie Bio.